

Nestled amongst lush vineyards on the picturesque Beamville Bench, the unique terroir of Angels Gate Winery allows us to hand craft premium quality wines.



Angels Gate Winery
2007 Chardonnay
VQA Niagara Peninsula

WINEMAKING

Grapes were harvested in late September with a great balance of sugars and acidity. The Juices were settled and racked before fermentation began in stainless steel tanks.

TECHNICAL INFORMATION

Alcohol: 13.5%
Sweetness: 0
Variety: 100% Chardonnay
Brix @ Harvest: 21.0°
Harvest Dates: September 28th & October 11th
Residual Sugar: 4.0 g/L
PH: 3.64
Acidity: 7.4 g/L
Production: 2400 cases
LCBO # 1818

NOTES

This growing season was very hot and dry concentrating the nose with Macintosh Apple and Fresh picked pear. This unoaked style reveals rich flavours of ripe pear and apple, and melon with hints of citrus lingering in the delicate finish. Great Chardonnay to drink on its own with good company or with your favourite dish

Serving Temp.: 14°C

Food Suggestions: Glazed Chicken, Shellfish, or apple Pork Tenderloin

Cellaring Notes: Drink now.



FOR FURTHER INFORMATION:

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